

 **Brewer's Friend** ☒ Heading ☒ Stats ☒ Hops

# Holy smoke! #10

Method: **All Grain**  
Style: **Classic Style Smoked Beer**  
Boil Time: **60 min**  
Batch Size: **21 liters** *(fermentor volume)*  
Boil Size: **27 liters**  
Boil Gravity: **1.046** *(recipe based estimate)*  
Efficiency: **68%** *(brew house)*  
Source: **hjo**

Original Gravity: **1.059**

Final Gravity: **1.010**

ABV (standard): **6.39%**

IBU (tinseth): **28.67**

SRM (morey): **13.61**

## Fermentables

Amount	Fermentable	PPG	°L	Bill %
2 kg	German - Smoked Malt	37	3	33.7%
277 g	Finland - Munich Malt	36	7	4.7%
277 g	German - CaraAmber	34	23	4.7%
277 g	German - Carapils	35	1.3	4.7%
100 g	German - Carafa II	32	425	1.7%
3 kg	Finland - Pilsner Malt	37	2	50.6%
5.93 kg	Total			

## Hops

Amount	Variety	Type	AA	Use	Time	IBU
33 g	Fuggie	Pellet	5.2	Boil	60 min	21.56
33 g	Amarillo	Pellet	8.6	Boil	5 min	7.11

## Hops Summary

Amount	Variety	Type	AA
33 g	Amarillo	Pellet	8.6
33 g	Fuggie	Pellet	5.2

## Mash Guidelines

Amount	Description	Type	Temp	Time
21.2 L	mash	Infusion	66 C	60 min
21 L	Mash out	Temperature	76 C	10 min
8.7 L	Sparge	Sparge	76 C	30 min

Starting Mash Thickness: 3.5 L/kg

## Other Ingredients

Amount	Name	Type	Use	Time
0.5 tbsp	lactic acid	Water Agt	Mash	--
5 g	irish moss	Fining	Boil	10 min.
0.5 tsp	yeast nutrient	Fining	Boil	10 min.
5 g	gypsum	Water Agt	Mash	--

## Yeast

Fermentis / Safale - American Ale Yeast US-05				
Attenuation (avg):	81%	Flocculation:	Medium	
Optimum Temp:	12.2 - 25 °C	Starter:	No	
Fermentation Temp:	21 °C	Pitch Rate:	0.75 (M cells / ml / ° P)	
			228 B cells required	

## Target Water Profile: Munich (Dark Lager)

Ca <sup>+2</sup>	Mg <sup>+2</sup>	Na <sup>+</sup>	Cl <sup>-</sup>	SO <sub>4</sub> <sup>-2</sup>	HCO <sub>3</sub> <sup>-</sup>
82	20	4	2	16	320

This recipe is not shared.  
Last Updated: 2017-01-13 23:27 EET